



# CORDERO DI MONTEZEMOLO

*proprietà dal 1340*



## “Curdè” Langhe Rosso D.O.C.

### **Variety:**

50% Pinot Nero / 50% Nebbiolo and Barbera

### **Production zone:**

Small selection of grapes from vineyards throughout the La Morra property make for an imaginative wine. The grapes are grown in clay-rich soil at various altitudes and with different exposures.

### **Harvest:**

End of September.

### **Yield per hectare:**

60 / 70 hectoliters of grapes.

### **Vinification:**

Brief 15-day fermentation with maceration in stainless steel for 4-5 days with frequent repressing of must over lees.

### **Maturation:**

Each varietal aged in French or Slavonian oak for between 12 to 15 months. Bottled and aged a further six months before release.

### **Sensory characteristics:**

Intense red color, with delicate nose evoking fresh and dried flowers, from violets to blackberries. Structured and soft, with gentle but persistent tannins.

### **Serving temperature:**

17 – 18 °C.

### **Average life of wine:**

Capable of aging beyond 10 years.

### **Food matches:**

Good with soups and grilled mushrooms, lamb chops, stuffed pheasant and roe buck saddle.